



## **USDA Export Verification (EV) Program: Specified Product Requirements for Bovine -Hong Kong**

### **1 Purpose**

This document provides the specified product requirements for marketing U.S. bovine meat (beef and veal) to Hong Kong under the USDA Export Verification (EV) Program.

### **2 Scope**

These requirements apply to U.S. companies (slaughterers, fabricators, and processors) of bovine meat items that are eligible for export to Hong Kong as listed on the Food Safety and Inspection Service (FSIS) website. Companies must meet the specified product requirements for Hong Kong under the EV Program through an approved USDA QSA Program. The requirements for the USDA QSA Program are defined in *ARC 1002 Procedure, Quality System Assessment (QSA) Program*. The USDA QSA Program ensures that the specified product requirements are supported by a documented quality management system.

Only companies with an approved USDA QSA Program for the EV Program for Hong Kong may label and sell product as meeting the specified product requirements for Hong Kong under the EV Program.

### **3 Reference Documents**

*ARC 1000 Procedure, Quality Systems Verification Programs General Policies and Procedures*

*ARC 1002 Procedure, Quality System Assessment (QSA) Program*

[http://www.fsis.usda.gov/regulations\\_and\\_policies/Index\\_of\\_Import\\_Requirements\\_by\\_Country/index.asp](http://www.fsis.usda.gov/regulations_and_policies/Index_of_Import_Requirements_by_Country/index.asp)

<http://www.ams.usda.gov/lsg/arc/bevlisting.htm>

### **4 Specified Product Requirements**

4.1 Bovine meat must comply with the following requirements:

- 4.1.1 Be derived from animals less than 30 months of age,
- 4.1.2 Comprise only boneless identifiable skeletal muscle cuts excluding all trimmings, all parts of the diaphragm, cheek and head meat, mechanically separated meat and product from advanced meat recovery systems, and
- 4.1.3 Slaughter, dressing and processing procedures must ensure hygienic removal of designated tissues comprising the skull, including brain, eyes and trigeminal ganglia, tonsils, spinal cord, dorsal root ganglia (with the vertebral column) and the entire intestine (pylorus to rectum), and prevent commingling of these tissues with meat products being produced for export to Hong Kong.

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## 4.2 Additional requirements:

4.2.1 In order to assure segregation and prevent commingling between meat eligible for export to Hong Kong and meat not eligible for export to Hong Kong, establishment operators must have written procedures to identify the carcasses of bovine animals aged 30 months or older and to maintain the identity of the carcasses and meat products derived from these animals from the point at which the age is determined until the products are packaged and appropriately labeled or the carcass is removed from the establishment.

4.2.2 The procedures referred to in 4.2.1 above, must include:

- use of dedicated, color-coded hand tools for the severing and removal of the spinal cord of animals of all ages and use of dedicated hand tools for removal of the spinal cord of animals aged 30 months or older, with separate sanitizers for the dedicated tools, to prevent transfer of spinal cord tissue fragments to edible tissue,
- use of a dedicated splitting saw on carcasses of animals aged 30 months or older (Note: If the "dedicated" saw is used inadvertently to split the carcass of an animal less than 30 months of age, the carcass must be handled as that of animal aged 30 months or older so that meat derived from that carcass cannot be exported to Hong Kong),
- segregation of the carcasses of animals aged 30 months or older from the carcasses of younger animals during chilling and fabricated in a manner that prevents commingling of conforming and nonconforming product,
- cutting/deboning of carcasses of animals aged 30 months or older at the end of the production day, and
- cleaning and sanitizing of knives and saws following incidental incision of designated tissues, as defined in 4.1.3., in animals of any age, to remove all organic material.

Note: The purpose of the cleaning and sanitizing procedures applied to tools is to remove all organic material and thus prevent the transfer of tissue fragments that may contain BSE infectivity to edible tissue. Recognizing the difficulty in inactivating the BSE agent, the principle being applied here is that removal of organic material will remove BSE infectivity, effectively mitigating risk of cross-contamination.

4.2.3 The procedures described in 4.2.2 above, are also applicable to stand-alone cutting/deboning establishments.

4.2.4 USDA FSIS, in accordance with HACCP regulations, will assure that each establishment has a written sanitation program, signed by the responsible plant official that identifies the person(s) responsible for implementing the program, describes the daily procedures conducted before and during operations and the frequencies at which they are conducted to prevent contamination of edible



products, and describes procedures to guide immediate reaction to occurrences of contamination. In particular, the program must address pre-operational requirements for the cleaning and sanitizing of food contact surfaces, equipment and tools, and provide for verification of the effectiveness of these procedures before the start-up of operations. Daily records are required to document implementation and monitoring of the sanitation program, deviations noted, and corrective and preventive actions taken.

#### 4.3 Identification Requirements –

- 4.3.1 Boxes containing meat prepared for export to Hong Kong must be labeled in a manner that will easily distinguish them from boxes containing meat which is not eligible for Hong Kong.
- 4.3.2 Boxes containing meat prepared for export to Hong Kong must be segregated during storage and handling from meat which is not eligible for Hong Kong.
- 4.3.3 Shipping documentation (bills of lading, shipping manifests, or letters of guarantee) must have the statement “Product Meets EV Program Requirements for Hong Kong” and must clearly identify the product and product quantity.
- 4.3.4 Eligible products produced by eligible companies and identified as meeting the requirements of the EV Program for Hong Kong shall receive a FSIS export certificate with the statement “Product Meets EV Program Requirements for Hong Kong”.

#### 4.4 Slaughter companies must maintain records that are sufficient to initiate a trace back to the previous location for all livestock included in the program. In addition, when a case of BSE is detected, the U.S. Department of Agriculture’s Animal and Plant Health Inspection Service will conduct trace backs to the farm of origin to allow the following cattle to be identified:

- all the progeny of female case, born within 2 years prior to or after clinical onset of the disease, and
- all cattle which, during their first year of life, were reared with the BSE case during their first year of life, and which investigation showed consumed the same potentially contaminated feed during that period, or
- if the results of the investigation are inconclusive, all cattle born in the same herd as, and within 12 months of the birth of, the BSE case;

and that these traced cattle are permanently identified, and their movements controlled, and, when slaughtered or at death, are completely destroyed.



## **5 Listing of Approved Programs**

Only U.S. suppliers that have an approved USDA QSA Program which meets the specified product requirements for Hong Kong will be listed on the *Official Listing of Eligible Suppliers for the Bovine EV Program for Hong Kong*.

## **6 Responsibilities**

U.S. suppliers must meet all policies and procedures outlined in this Procedure, *ARC 1000 Procedure*, and *ARC 1002 Procedure*.